

# American Wheat

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **23**
- SRM **4.8**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **4 %**
- Size with trub loss **25 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **29.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **27.5 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **22 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Wheat Malt	3 kg (54.5%)	85 %	5
Grain	Vienna Malt	1 kg (18.2%)	78 %	8
Grain	Simpsons - Maris Otter	1 kg (18.2%)	81 %	6
Grain	Castle Malting - Peated	0.3 kg (5.5%)	85 %	3
Grain	Simpsons - Aromatic Malt	0.2 kg (3.6%)	82.5 %	49

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Herkules	10 g	30 min	16.3 %
Whirlpool	Herkules	20 g	10 min	16.3 %
Whirlpool	Chinook	25 g	10 min	12.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
No name	Ale	Dry	10 g	---